

TURKEY STEW WITH DUMPLINGS

1-1/4 lb. turkey breast
tenderloins
4 slices diced bacon
4 carrots, cut in chunks
2 small quartered onions
(I use diced)
2 stalks celery, cut in chunks
2 c. water, divided

1 10-3/4 oz. can chicken broth

1/4 t. rosemary

1 bay leaf

3 T. flour

1 c. bisquick

1/3 c. milk Saute bacon in Dutch oven until partially crisp. Cut turkey into 1 inch chunks and add with onion. Saute until meat is no longer pink. Add carrots, celery, 1 and 3/4 cup water, broth, rosemary and bay leaf. Bring to boil, reduce heat, cover and simmer for 20 minutes. Mix flour with 1/4 c. water and stir into stew mixture. Bring to boil, stirring constantly. Remove bay leaf. Salt and pepper to taste. Mix bisquick and milk and drop by rounded tablespoons onto stew. Cook uncovered for 10 minutes. Cover and cook 10 minutes longer. Makes 4 to 5 servings.

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